

=> s mortierella alliace?

L1 1 MORTIERELLA ALLIACE?

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L1 ANSWER 1 OF 1 CAPLUS COPYRIGHT 2000 ACS

AN 1998:612211 CAPLUS

DN 129:215782

TI Process for preparing highly unsaturated fatty acid and lipid containing highly unsaturated fatty acid by fermentation

IN Suzuki, Osamu; Ono, Kazuhisa; Shigeta, Seiko; Aki, Tsunehiro; Akimoto, Kengo

PA Suntory Limited, Japan

SO PCT Int. Appl., 33 pp.

CODEN: PIXXD2

DT Patent

LA Japanese

FAN.CNT 1

	PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
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PI	WO 9839468	A1	19980911	WO 1998-JP891	19980304
	W: JP, US				
	RW: AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT,				
SE	EP 972844	A1	20000119	EP 1998-905757	19980304
	R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT,				
	IE, FI				
PRAI	JP 1997-49337		19970304		
	WO 1998-JP891		19980304		

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IT Carbon sources (microbial)

Feed

Fermentation

Mortierella

**Mortierella alliacea**

Mortierella alpina

(process for prepg. highly unsatd. fatty acid and lipid contg. highly unsatd. fatty acid)